

**Encapsulated carob fibers having improved product properties,
process for production thereof and use thereof**

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Abstract

The invention relates to encapsulated dietary fiber consisting of a core of essentially water-insoluble carob fiber and an encapsulating material of at least one water-soluble dietary fiber. The invention also relates to a process for producing such encapsulations and their use, in particular in foods, animal feed, cosmetics and pharmaceuticals.

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